



CHEF AT THE VILLA

Breakfast service

Service is available for a minimum of 4 pax - maximum 7 pax, extra chef is required for party superior to the number of 7 pax up to a maximum of 12 pax.

Price per service per day:

Fixed fee for the chef € 230,00 vat 10% included + € 30,00 per each guest.

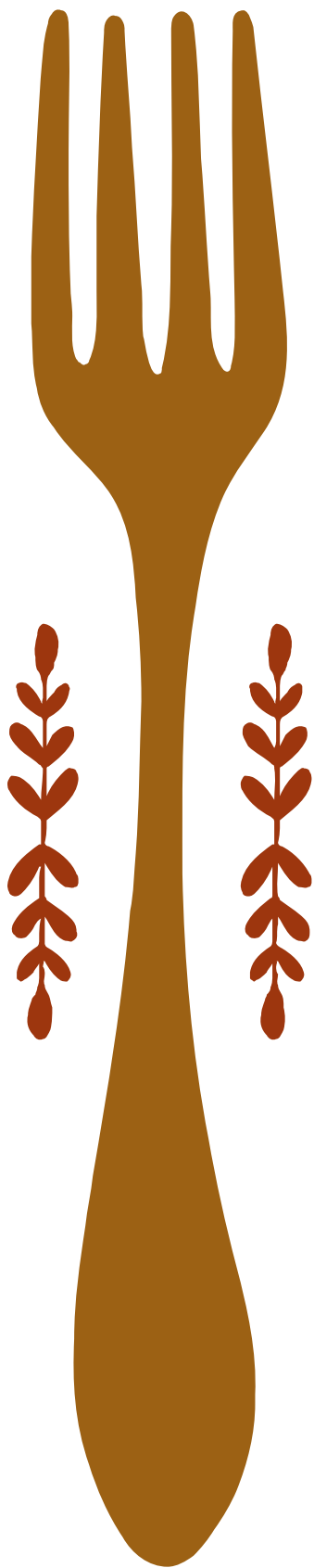
Minimum Service for 4 pax is € 350,00 vat 10% incl.

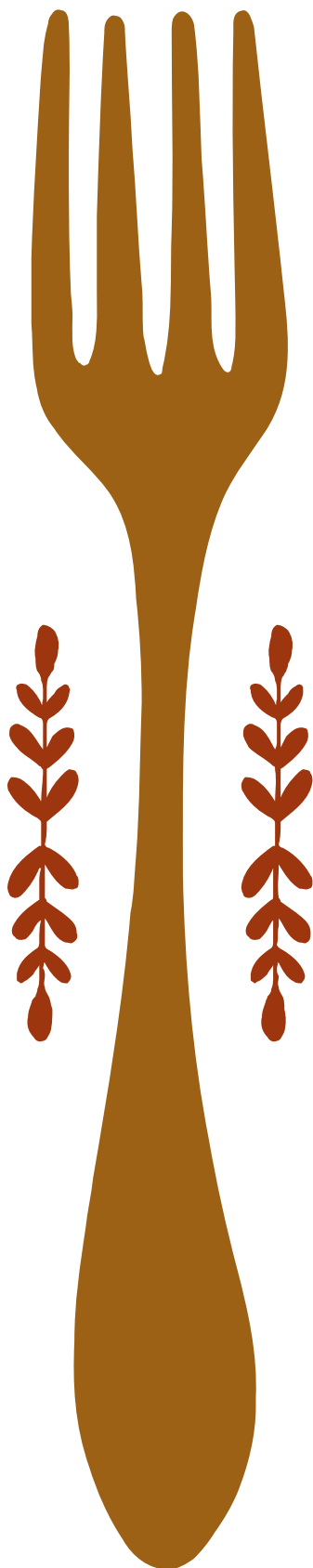
The chef will be at the Villa 1h and 1/2 before the scheduled appointment for breakfast.

Service is not available after 11.00 am o' clock maximum time slot for the end of service

The chef doesn't clean after the service of course his stuff and things he needs to cook with, and he doesn't serve at the table, in case you need a waiter we can provide for the service at the price of € 185,00 vat 22% included

Menu: Local Cod Cuts and cheese, Apulian friselle with tomato, eggs or omelette, 1 hand-made crostata, croissants, cappuccino, caffè, the, juices.





CHEF IN VILLA

Service is available for a minimum of 4 pax and a maximum of 7 pax for 4 hours service. + grocery for menus for each guest to be served.

Price per service per day:

The budget for the chef is **€ 260,00 vat 10%** included for 4 hours and minimum 4 pax maximum 7 pax

+ € price per menu per each guest

Minimum Service for 4 pax is € 460,00 vat 10% included.

The choice of menu should be the same for all the clients except in case of intolerances and allergies.

We have to fix a menu, all healthy and homemade Apulian recipes because there is no time to meet you before, please inform us about any allergy or intolerance at the moment of the booking.

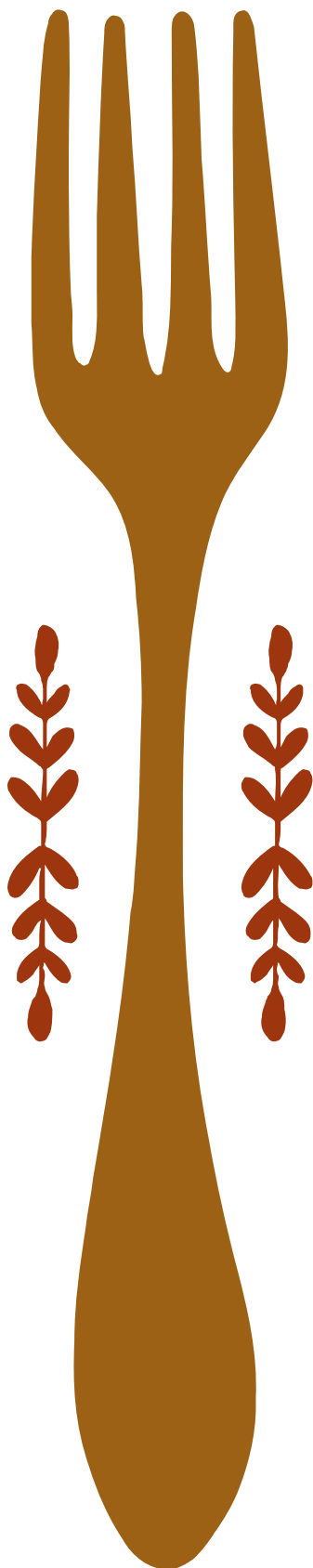
The chef will be at the Villa at 6.30 pm approx. to have time to cook and serve dinner by 8.00 pm.

He can prepare hand-made Apulian Focaccia, which is not Italian pizza which needs a *pizzaiolo* and a professional oven, sure you will be more than happy with his focaccias they are delicious!

The chef doesn't clean after the service the dining area or serve at the table, of course he will be in charge of his stuff and things he needs to cook.

In case you need this kind of service you can ask for a waiter at € 185,00 vat 10% included per 4 h service.

PLEASE TAKE NOTE THAT THE AVAILABILITY OF THIS SERVICE IS UPON REQUEST AND COULD BE NO MORE AVAILABLE FOR LAST MINUTE REQUESTS.



The service must be requested with at least 72 hours' notice including Week-end and festivity.

Please select the Menu required, filled in the BINDING BOOKING with the date selected and we will answer you back in 24/48 hours maximum.

Please take note that to confirm services we need a 30% deposit on the total amount at the moment of the booking or the Credit Card Guarantee and the total payment of the service 14 days before your arrival.

As they are all services booked for EXCLUSIVE USE penalties applied for cancellation will be:

- no penalty up to 14 days
- 50%: from 14 days to 7 days before the service
- 80%: from 7 days to 48 h before the service
- 100% from 48 hours
- NO show total amount

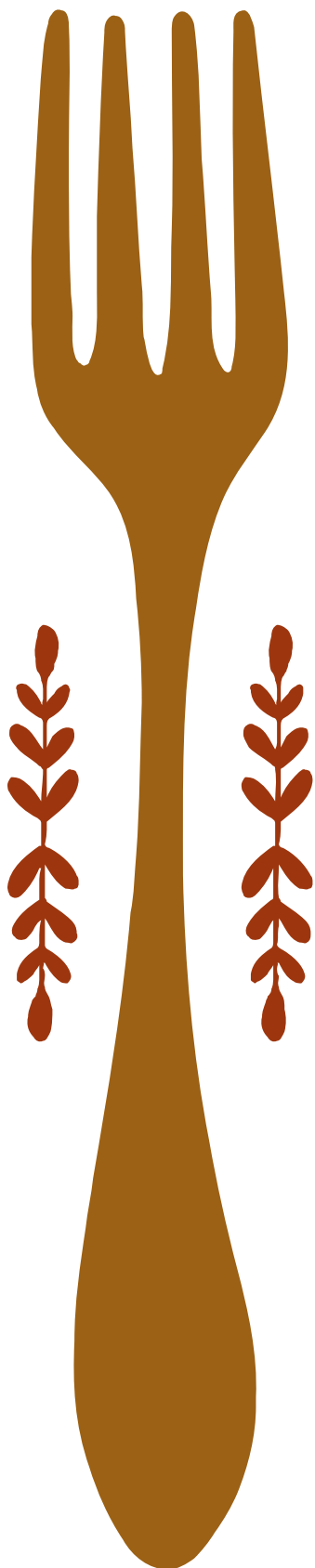
To proceed with booking:

Mail to: info@taleacollection.com

Please specify:

1. FULL NAMES OF THE FILE
2. NUMBER OF PERSONS
3. NAME AND LOCATION OF VILLA
4. DATES AND HOURS REQUIRED
5. MAIL and MOBILE PHONES
6. VAT CODE and ADDRESS for INVOICE

No mail will be answered in case one of these info will be missing



A. MENÙ TRADITIONAL

Adult € 50,00 per person, vat 10% incl.

Child € 35,00 3-11 years old, vat 10% incl

STARTERS:

Capocollo from Martina Franca, local Salami, dairy products as burratine, mozzarelline, hand made focaccia, salsiccia con foglie di alloro, vegetables under oil

FIRST COURSE: Choose one

A different selection is allowed only to people with allergies or intolerances

- *Fricelli* (handmade pasta) with cardoncelli mushrooms and fresh tomato
- Whole meal *strascinate* (handmade pasta) with turnip tops greens (* frozen product possible according to seasonality)

MAIN COURSE: Choose one

- Baked rabbit or free-range chicken with potatoes
- Crusted Slices of pork with local aromatic herbs

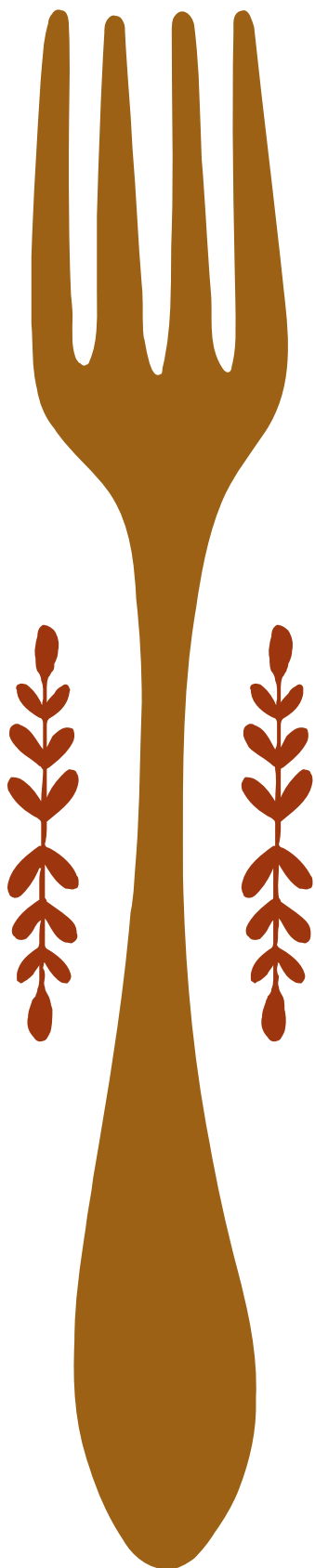
SIDE DISHES:

Seasonal crudité vegetables

FRUIT or DESSERT: choose one

- Chocolate parfait
- Ice cream

Beverages and Wines are excluded



B. MENÙ TRADITIONAL

Adult € 60,00 per person_ vat 10% incl.

Child € 35,00 3-11 years old, vat 10%incl.

STARTERS:

Steamed Octopus, cuttlefish and shrimps served with julienne of seasonal vegetables and Marinated Salmon, gratin mussels

FIRST COURSE:

Cavatelli (hand-made pasta) with mussels, clams on rocket and pomodorini tomato leaf

1 MAIN COURSE - Choose one

- Crusted European Sea bass fillet with potatoes with Mediterranean flavours (Rosemary)
- Catch of day under salt

SIDE DISHES:

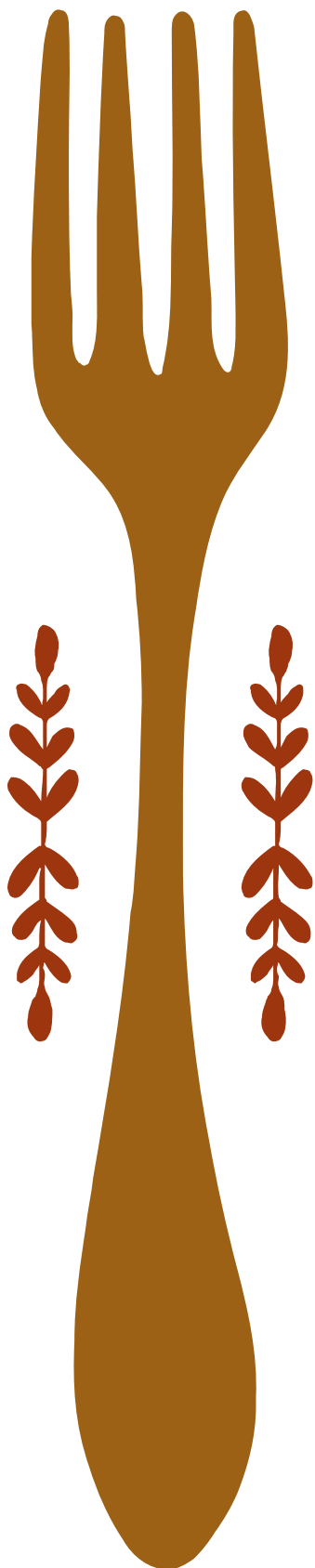
Vegetables of the season

Lemon sorbet

FRUIT or DESSERT: choose one

- Chocolate parfait
- Ice cream

Beverages and Wines are excluded



C. MENÙ GRIGLIATA

Adult € 40,00 per person, vat 10% incl.

Child € 35,00 pp 3-11 years old, vat 10% incl.

STARTERS:

Capocollo salami, raw pancetta with hot hand made croutons

GRILLED MEAT

Grilled Apulian meat rolls

Grilled Paw sausage

Grilled cut sausage

Slices of meat wrapped in bacon

Slices of livers

SIDE DISHES:

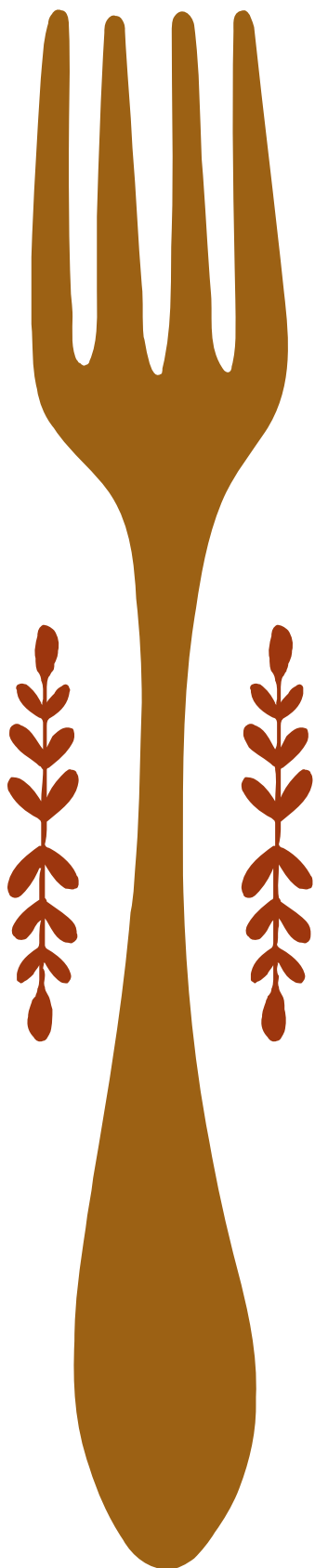
Vegetables of the season

Baked potatoes from Polignano a Mare

FRUIT or DESSERT: choose one

- Chocolate parfait
- Ice cream

Beverages and Wines are excluded



D. MENÙ PANZEROTTI

Adult €35,00 per person_ vat 10% incl.

Child € 25,00 3-11 years old, vat 10% incl.

Approx 9 pieces per person

STARTER:

Empty Fried doughs served with squeezable spicy ricotta cheese, cooked peppers in tomato and onion, dop tomato and local bacon

MAIN COURSE:

Panzerotto is a local typical street food made with Fried dough filled in with different products

Panzerotti with mozzarella cheese and fresh tomato sauce

Panzerotti with burrata mozzarella cheese and capocollo

Panzerotti with Mortadella and Provolone cheese

Panzerotti with air-cured beef, bresaola Italian cold cut

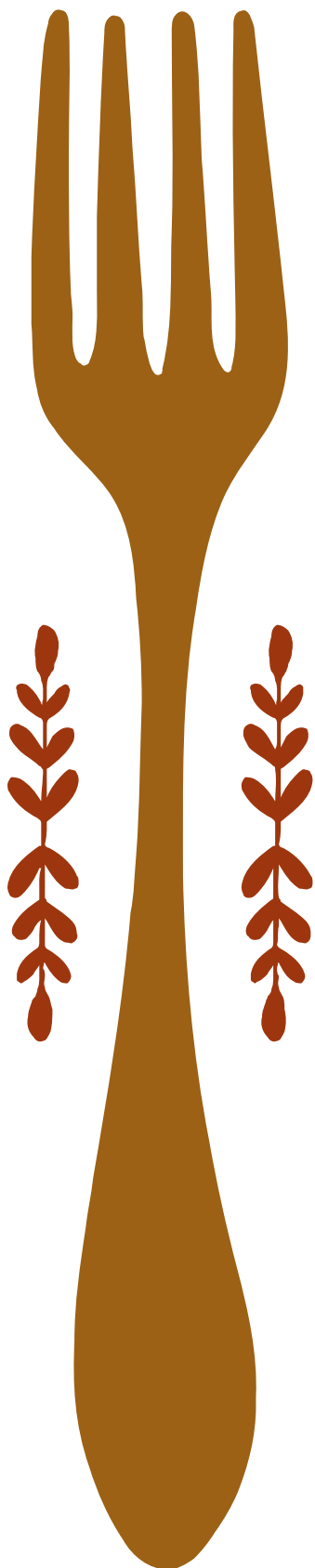
SIDE DISHES:

Fresh Vegetables of the season

DESSERT

Empty Fried doughs served with Nutella

Beverages and Wines are excluded



E. APULIAN COOKING CLASS at the villa

Service available for a minimum of 4 pax to 7 pax


Price per service is € 135,00 pp (price for chef included) for a minimum of 4 pax up to 7 pax. Lab starts at 6.30 pm

Minimum Service is € 540,00 vat 10% included

The price includes 2hours cooking lab starting from 6.30 pm.

The chef will teach you how to prepare:

- a. a typical Pugliese starter Hand- made Focaccia Barese with tomato and olives
- b. Timbale of local chicory
- c. Hand- made orecchiette pasta with Grandma Ragù with meat balls and meat rolls

 **VEG option:** Orecchiette with fresh datterini or pomodorini or seasonal vegetables

DESSERT: no lab

- Local artisanal almond pastry of Puglia

Beverages and Wines are excluded